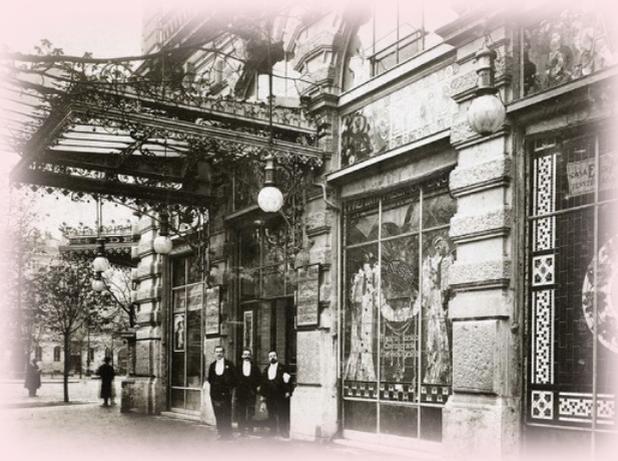




Caffé Concerto



Our History

Caffé Concerto was created in Italy in 1920, showcasing artists of the calibre of the great Tenor Tito Schipa and Beniamino Gigli. Maxim Gorky himself would sit at a table in the eighteenth-century Venetian style room and talk with intellectuals from the English colony in Alassio. The delicacies created by Rinaldo Balzola - who had learnt the art from Gustavo Pfatisch in Turin - becoming the head pastry cook for the Royal House of Savoy in 1929, even lured in D'Annunzio and Duse. Finding that their patisseries made Italy that little bit sweeter, the captains of Industry Motta and Alemagna were also famously known to take pause at Caffé Concerto.

Caffé Concerto è nato in Italia, intorno al 1920, esibendo artisti del calibro di Tito Schipa e Beniamino Gigli. Maksim Gor'kij sedeva nella sala veneziana Settecentesca, incontrando le "menti" della colonia inglese di Alassio. Le raffinatezze create da Rinaldo Balzola, che aveva imparato l'arte da Gustavo Pfatisch a Torino ed era divenuto nel 1929 capo-pasticcere della Real Casa Savoia, attirarono persino D'Annunzio e la Duse. Sostavano qui anche i due industriali più dolci d'Italia: Motta e Alemagna.

A discretionary 6.5% service charge will be added to your bill

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Full English Breakfast 12.95

Two fried eggs, sausage, bacon, hash brown, baked beans, mushrooms, grilled tomatoes & toast (1178 cal)



Salt Beef Breakfast 14.95

Two fried eggs, salt beef, hash brown, baked beans, mushrooms, grilled tomatoes & toast (1213 cal)



Garden Breakfast 14.95

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket (1074 cal)



Salmon & Avocado Tartine 16.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread (665 cal)

add a poached egg for 1.95



The Full Vegan Breakfast 13.95

Toasted rye bread, oven roasted courgette & vegetable fritter with hash brown, baked beans, crushed avocado, cherry tomatoes on a bed of beetroot houmous, sautéed mushrooms & grilled tomato (813 cal)



Vegan Tartine 13.95



Avocado mash with marinated chickpeas, marinated cherry tomatoes drizzled with tahini sauce & Homemade beetroot houmous & sliced avocado with marinated tomatoes (210 cal)

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





All Day Energiser 14.95

Beetroot houmous, avocado & marinated cherry tomatoes. Peanut butter & sliced banana, drizzled with golden syrup (600 cal)



French Toast

- Golden syrup (495 cal) 10.95
- Nutella (620 cal) 11.95
- Banana & golden syrup (580 cal) 13.95
- Strawberry, banana & golden syrup (630 cal) 14.95
- Nutella, strawberry, banana & golden syrup (725 cal) 16.95
- Pistachio paste, strawberry & roasted pistachio (710 cal) 16.95

Continental Breakfast

(925 cal) 12.95

A selection of traditional pastries & homemade granola with fruit yoghurt served with a hot beverage or freshly squeezed orange juice, & a selection of seasonal fruit





Eggs Florentine (517 cal) 16.95

Poached eggs on a toasted English muffin, with hollandaise sauce, spinach & Scottish smoked salmon

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce:

GRILLED BACON (328 cal) 14.95

CRUSHED AVOCADO (311 cal) 14.95

SMOKED SALMON (321 cal) 16.95

SALT BEEF (375 cal) 16.95



Scrambled Eggs on a toasted bread

PLAIN SCRAMBLED EGGS (210 cal) 9.95

GRILLED BACON (380 cal) 12.95

SMOKED SALMON (310 cal) 14.95



Croque

CROQUE MADAME (1000 cal) 14.95

With ham, melted cheese fondue & tomato, topped with a fried egg

CROQUE MONSIEUR (987 cal) 13.95

With ham, melted cheese fondue & tomatoes

Omelette

SERVED WITH TOAST

PLAIN OMELETTE (655 cal) 12.95

MATURE CHEDDAR CHEESE (866 cal) 14.95

CHEESE & TOMATO (881 cal) 14.95

CHEESE & MUSHROOM (839 cal) 14.95

HAM & CHEESE (953 cal) 16.95

SPINACH & CHEESE (832 cal) 16.95

SPINACH, MUSHROOM & CHEESE 17.95
(986 cal)



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Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 13.95

with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO (677 cal) 14.95**
with basil pesto

 **PESTO CHICKEN (1151 cal) 16.95**
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN (1099 cal) 16.95**
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 16.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 16.95
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 17.95
With soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) 13.95

TUNA & AVOCADO (1035 cal) 16.95

Tuna mayo, avocado, pesto & tomato

B.I.T (1128 cal) 14.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 14.95
(1023 cal)

 **CHICKEN MAYO, AVOCADO & LETTUCE 14.95**
(1110 cal)

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI (782 cal) 14.95**
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE (772 cal) 16.95**
with vine tomatoes, rocket, pickles & concerto sauce

 **SALT BEEF (1100 cal) 17.95**
with pickles, rocket, tomato & mustard mayo



A discretionary 6.5% service charge will be added to your bill.

Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



Pancakes

WITH GOLDEN SYRUP

 **AMERICAN PANCAKE** (622 cal) 12.95
Served with fresh strawberry, banana & golden syrup

Fit 'N' Healthy

 **GRANOLA** (762 cal) 8.95
Fruit yoghurt, strawberry, banana & golden syrup

 **FRUIT CUP** (596 cal) 4.95
Strawberries & bananas

 VEGAN

Porridge 7.95

Almond milk with oat porridge, drizzled
with golden syrup, bananas & strawberry

(322 cal)



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BEST SELLER



Afternoon Tea

for one (2639 cal) 34.95 | for two (4904 cal) 64.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken

Freshly baked plain & raisins scones with
Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard; Beetroot hummus
& crushed avocado; Bruschetta tomato & avocado; Cheddar cheese &
caramelised onion

Prosecco Afternoon Tea

for one (2759 cal) 39.95 | for two (5024 cal) 74.95

All the above & a glass of Prosecco



Luxury Cream Tea

For one (1032 cal) 29.95 | For two (2020 cal) 56.95

Freshly baked plain & raisins scones with
Cornish clotted cream & strawberry jam.

A rich selection of Afternoon Tea mini cakes &
macarons.

A choice of tea from our world selection.

A tea pot per person.

Prosecco Luxury Cream Tea

For one (1152 cal) 34.95 | For two (2140 cal) 64.95

All the above & a glass of Prosecco



A discretionary 6.5% service charge will be added to your bill.

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